COOKING COMICALLY

HERE'S HOW IT WORKS

STEP 1: PICK A TRADITIONAL DISH THAT PEOPLE LOVE

STEP 2: CHANGE IT A LITTLE OR MAKE IT IN A VERY

DIFFERENT WAY

STEP 3: AND THIS IS KEY... CALL IT THE SAME NAME AS THE ORIGINAL DISH

THEN JUST PUT IT ON THE INTERNET, SIT BACK AND LET ALL THAT SCRUMPTIOUS HATE ROLL IN

INGREDIENTS

ALL THE THINGS

Chicken Breast

6

Marinara Sauce

~2 Cups 470ml

Garlic Croutons

5oz 140g

Garlic

3 cloves

Parmesan

1½ Cups 150g

Mozzarella

~2 Cups 226g

Basil

3 Tbsp 7g

Olive Oil

2 Tbsp 30ml

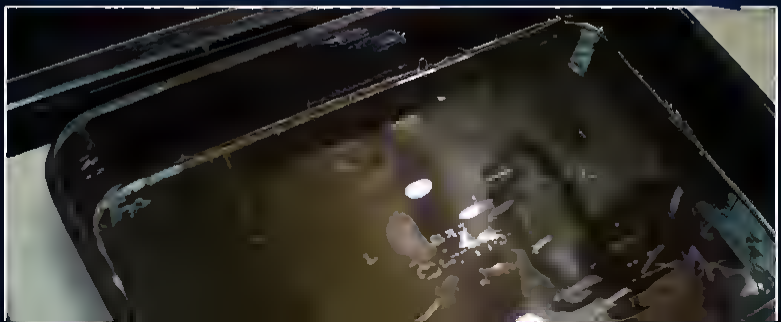
Oregano

1 Tbsp 4g

Red Pepper Flakes

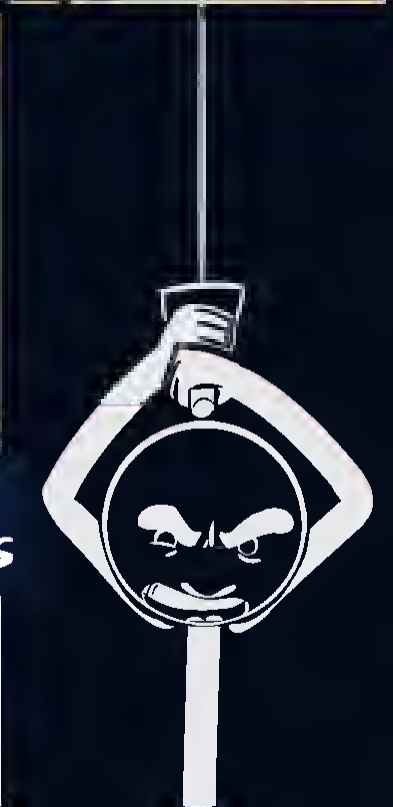
1 Tbsp 7g

TO BEGIN

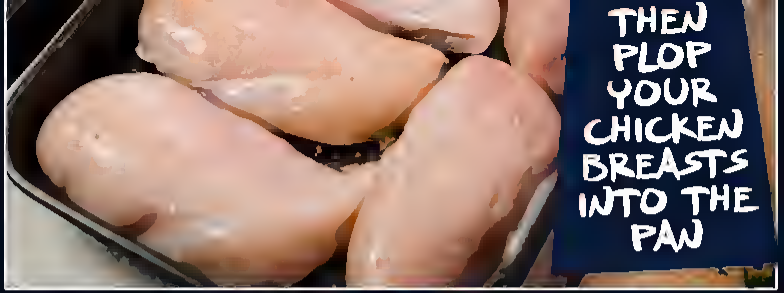


COAT YOUR PAN WITH THE OLIVE OIL

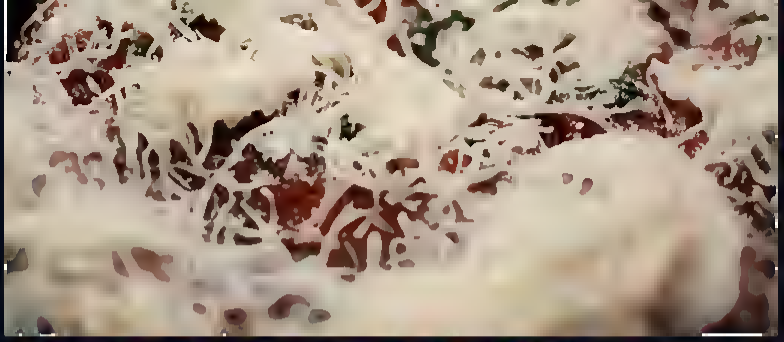
CHOP ALL THE THINGS



I RECOMMEND FRESH BASIL
SPRINKLE THE CHOPPED GARLIC, PEPPER FLAKES AND OREGANO OVER THE OLIVE OIL



THEN OVER THE SAUCE ADD THE BASIL, HALF OF THE MOZZARELLA AND HALF OF THE PARMESAN IN THAT ORDER



THE REST OF THE CHEESE GOES OVER THE CROUTONS AND YOU'RE SET

BAKE @ 350°F (180°C) FOR ABOUT AN HOUR

2p Press
3p Press
4p Press
PLAY AN AWESOME CARTOON

LOOKING GOOD

THE NOTES

- It's always good to have a meat thermometer on hand to check your chicken as it cooks. The internal temperture of the chicken should reach at least 160°F (70°C).

-Fresh mozzarella is also great.

- Yes this is a pretty unconventional way to make chicken parmesan, but it's way easier and still really delicious.

- You can served it will noodles or it is great just on its own.

- The game in the screenshot is Guacamelee. It's amazingly stylized and a ton of fun. I highly recommend it.

And as always

Thank You For Reading

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BASELESS OUTRAGE

OOOH

MY FAVORITE FLAVOR!